



FAIRSING VINEYARD 2018 Chardonnay

The Vintage

The early months of the 2018 growing season were mild and drier than normal, followed by a cool and wet March. Bud break began in mid-April with warm temperatures that accelerated growth.

We observed bloom in mid-June and the summer continued as one of the driest in recent history.

September cooled down nicely which allowed the sugars and acids to hold steady while the flavors developed to their full potential.

Our early fall weather was ideal with rain waiting until October providing a prolonged harvest window. Our Chardonnay blocks were harvested under blue skies September 18, 2018.

This combination of Dijon clones 76 and 95 was entirely barrel fermented in French oak sourced from the Billon, Sirugue and Cadus cooperages with emphasis on the Tronçais and Allier forests. Total elevage was ten months with 25% new French oak. Bottling occurred August 1, 2019 with a final alcohol of 14.1%.

The Vineyard

Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.

The vineyard is nestled within a one hundred-acre Certified Family Forest and is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.

Appellation

Estate Grown Chardonnay
Yamhill-Carlton AVA

Winemaker Robert Brittan

Selections Dijon 76 and 95

Harvest September 18, 2018

Bottled August 1, 2019

Aging 10 months 25% new
French oak

Release March 2020

Alcohol 14.1%

pH 3.24

TA 6.4 g/L

Price \$42

Production: 561 cases

FAIRSING
VINEYARD

20881 NE Laughlin Road Yamhill, Oregon 97148 | Phone 503.560.8266 | info@fairsingvineyard.com

Estate Grown Pinot Noir, Chardonnay and Rosé from Oregon's Yamhill-Carlton AVA